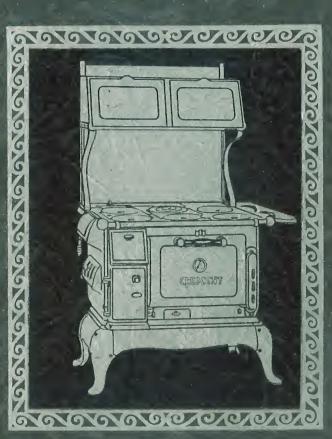
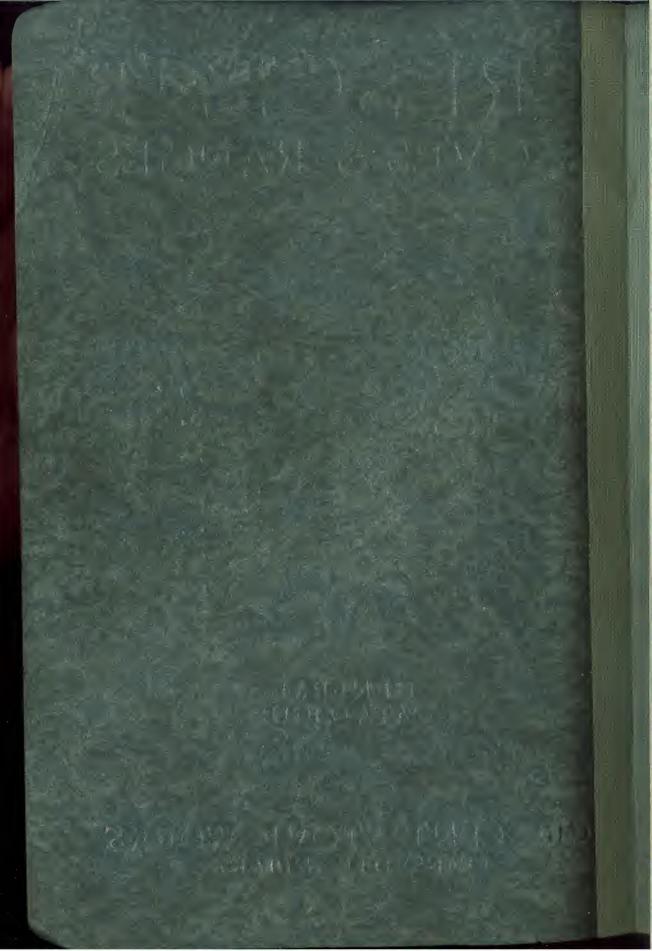
CRESCENT STOVES & RANGES



GENERAL CATALOGUE

CRESCENT STOVE WORKS
EVANSVILLE, INDIANA



GENERAL CATALOGUE

CRESCENT STOVES and RANGES

. . . FOR COAL, WOOD AND GAS . . .

CATALOGUE NO. 42



CRESCENT STOVE WORKS

PARK STREET AND BELT R. R.

EVANSVILLE, INDIANA

PERMANENT SALESROOM
Fourth Floor, Furniture Building, Evansville, Indiana

...Introductory...

In the manufacture of the Crescent line of Stoves and Ranges we have followed in absolute detail the essentials demanded by the buying public, which are:

- I Ability to give the best results whether in cooking or heating.
- 2 Proven lowest cost of operation.
- 3 Sturdy, strong and long life under regular and severe usage.
- 4 Standard parts that make replacements quick and economical.
- 5 Beauty of design.

By observing these requirements of the public, we have made it possible for the dealer to build a bigger, better and permanent stove business in his territory and have guaranteed to ourselves the success that always follows a work well done.

> To the dealer and to the buying public we dedicate this catalog of Crescent products

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Combination Ranges for Coal, Wood and Gas	
Gas Ranges	
All Cast Ranges for Coal or Wood	
Steel Ranges for Coal or Wood	
Cooking Stoves for Coal or Wood	
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Heating Stoves for Coal or Wood	
Heating Stoves for Wood only	
Laundry Stoves	
Repair Cuts	
Stove Pipe, Hollow Ware, Etc See F	

OUR TERMS

Two per cent for cash in 10 days or 30 days net. If closed by Trade Acceptance 60 days will be allowed for net maturity. On Repairs and Extras, due net cash in 30 days, F. O. B. Evansville, Indiana.

All bills are payable in St. Louis, Chicago or New York par funds, without allowance for Exchange or Express Charges.

Interest will be charged on accounts past due. Invoices past due subject to sight draft with exchange.

We do not insure safe delivery of goods; our responsibility as shippers ceases on delivery in good order to the transportation company.

We will assist our customers in collecting claims for excessive breakage or damage.

The transportation companies will not entertain a claim until goods have been received by the purchaser, the freight paid on shipment, and breakage or damage noted on the EXPENSE BILL by their agent. We cannot file claim until our customer complies with this requirement and sends us the EXPENSE BILL WITH R. R. AGENT'S NOTATION, together with bill for amount of claim. This also applies to concealed breakage or damage which should be called to R. R. Agent's attention and noted on expense bill before sending us the claim.



E

Crescent "Pemco" Porcelain Enameled Ranges

Pemco Porcelain Enamel is used exclusively on Crescent Ranges. "Pemco" Enamels are of an entirely different composition from ordinary enamel. The ingredients of "Pemco" are the purest and best materials compounded with minute care and smelted into enamel glass by the "Pemco" process. All of our enameling is done in our own exclusive enameling plant, under our personal supervision and inspection, thereby assuring that every enameled part is sure to be perfect in every respect.

The superiority of "Pemco" Porcelain Enamel is not in any way imaginary. It is absolutely impervious to heat and dirt, and will not craze through a life-time of service. It will be a short time only until all Kitchens are equipped with porcelain enamel finished ranges. Modern science has made it possible to so reduce the cost of enameling as to make it available for range finishing and thus the Housewife of today may have a beautiful Snowy-White, Blue or Gray Range. They appeal strongly to the women who try to make their Kitchens more attractive and easier to work in. The drudgery of stove blackening is banished. They are as easy to clean as a china dish.

The market for enameled ranges exists among all classes of people—from the rich to those of most moderate circumstances. They will sell in your vicinity. An enameled Range in the show window or on the sample floor will attract more attention than all of the other ranges you may have. Crescent Enameled Ranges meet the situation; they give your sales force something special, distinctive and better to talk about. Put them on your floor, increase your business and reap a double profit from every sale.

"PEMCO" STANDS FOR "SUPREMACY" IN PORCELAIN ENAMELING.



Why We Use "Armco" Ingot Iron ---

It is not generally known that there is as much variation in the various kinds of iron and steel as regards hardness, softness and grain texture as there is in the different varieties of woods. The public has learned the difference between pine, oak and mahogany, but it is largely ignorant of the classes of metals. Improperly made iron or steel falls into the same category as cheap lumber, giving only minimum service as compared with the better grades.

With a keen realization of this, we spent a lot of time thoroughly investigating before we determined upon the sheet metal to be used in our products. The result of our search led us to adopt ARMCO-INGOT IRON, the world's purest commercial iron.

ARMCO-INGOT IRON is not a new and untried product. It has been manufactured for more than fifteen years and in all of this time, it has held to a rigid standard of purity—99.84%—considering as impurities silicon, sulphur, phosphorus, manganese, carbon, copper and the gases, oxygen, hydrogen and nitrogen.

The name "ARMCO" on sheet iron is the same as the word "STERLING" on silver—a guarantee of purity. It is put there for your protection in buying quality products.

It is the purest sheet iron money can buy—costs more, but worth all it costs in the additional service it gives.

When quality is demanded in a product, quality materials must be used. That's why pure "ARMCO" rust resisting Ingot Iron is used in the manufacture of

CRESCENT STOVES AND RANGES

All enameled sheet metal parts for gas stoves and warming closets are made from "ARMCO" Ingot Iron Enameling Stock. Plain sheet metal parts can be furnished in lustrous blue polished steel, or a very pleasing satin finish black enamel.

CRESCENT DUAL OVEN COMBINATION RANGE

Distinctive in Design



Excellent Workmanship

A PRACTICAL COMBINATION RANGE BEAUTIFUL—CONVENIENT—ECONOMICAL

THREE BIG OVENS—One for baking with coal or wood
One for broiling and toasting
One for baking with gas

Within easy reach above the cooking top are the gas ovens for baking and for broiling and toasting. They are both adapted for the use of Manufactured and Natural Gas. Oven below is for the use of coal or wood. All three ovens are operated the same as any ordinary gas or coal and wood range oven. Each oven is ready for instant use separately or all at the same time. Nothing to shift, change, take out or put back. No cold spots in oven. No complicated parts or obstructed flues. All danger has been eliminated. A simple, Sensible Range, serviceable all the year round.

Special attention is called to the construction of the elevated oven and broiler section. Double cast iron brackets, which support the elevated ovens are especially designed so that the elevated section extends six inches over the rear of the range. By this arrangement **The Overhang Over The Cooking Top Is Only Twelve Inches.** It also gives a more even balance to the elevated section, which, due to the rigidity of the double cast iron brackets, remains firm when opening or closing doors of oven and broiler. This design gives the entire range a very attractive appearance.

There is no other Elevated Oven Range, having a gas oven 17 inches deep with an overhang of only 12 inches.

See Opposite Page for Dimensions and Equipment

CRESCENT DUAL OVEN COMBINATION RANGE

Dimensions and



Equipment

DEPENDABLE THE YEAR ROUND

Dimensions

Coal or Wood Oven 18 x 18 x 12

Gas Oven 18 x 17 x 11 Broiling Oven 18 x 12 x 11 Height to Cooking Top 31 inches

Size of Cooking Top 24 x 44½ Cooking Top to Gas Oven 16 inches Extreme Height 63 inches Pipe Collar for Coal or Wood 7 inches

Pipe Collar for Gas 4 inches

Equipment

Four eight inch cooking holes for coal or wood. Four regular center heat top burners, and one simmer burner for gas. Safety open door oven lighter. Adjustable gas cocks with porcelain handles. Enameled dirt tray, broiler pan and door panels. All cast iron parts of elevated oven on plain styles black enameled. Aluminized oven linings. Solid gas top with removable grids. ¾ inch manifold pipe. Four flame oven and broiler burners, operated by one valve. All piping is furnished with range connecting gas oven and broiler with top manifold.

Full enameled Ranges Have Polished Top on Coal and Wood Section and Enameled Top on Gas Section. Also furnished on Other Styles When Wanted.

Sliding Direct Damper in Top Plate Gives Perfect Control When Baking.

"L" Water Fronts for Pressure Boilers.

Self Lighter Furnished on Any Style When Wanted.







CRESCENT DUAL OVEN COMBINATION RANGE

White Porcelain enameled finish-Polished Top

Number 28-W 38-W Kind of Gas Manufactured Natural Weight Crated 640 650

Code Abaca Aback

Key to Style Letters Page 14







CRESCENT DUAL OVEN COMBINATION RANGE

Gray Porcelain enameled finish-Polished Top

Number	Kind of Gas	Weight Crated	Code	
28-G	Manufactured	640	Abaft	
38-G	Natural	650	Abase	

Description and Dimensions, Page 7







CRESCENT DUAL OVEN COMBINATION RANGE

Blue Porcelain enameled finish-Polished Top

Number Kind of Gas Weight Crated Code 28-B Manufactured 640 Abash 38-B Natural 650 Abate







CRESCENT DUAL OVEN COMBINATION RANGE

Nickeled Trimmed, with enameled splasher

Number	Kind of Gas	Weight Crated	Code
28-N	Manufactured	630	Abatis
38-N	Natural	640	Abator

Description and Dimensions, Page 7







CRESCENT DUAL OVEN COMBINATION RANGE

Plain finish with enameled splasher

NumberKind of GasWeight CratedCode28-PManufactured630Abba38-PNatural640Abbacy



CRESCENT GAS RANGES

Elegantly Proportioned



Perfect in Operation

For Manufactured Gas or Natural Gas

FEATURES OF MERIT IN CRESCENT GAS RANGES

Crescent Center Heat Oven Burner—insures an equal distribution of heat and excellent for broiling. Gives three distinct heats.

Crescent Center Heat Top Burners—one piece cored casting.

Safety Open Door Oven Lighter—eliminating any possibility of explosion. Endorsed by American Museum of Safety.

Smooth Cooking Tops with removable grids—easy to clean, or a neatly designed open top grid.

Cast Iron fronts—insuring extra strength and close fitting doors.

Double wall construction—providing non-radiating air space.

Exterior parts — Wellsville Blue Polished Steel, or a very pleasing satin finish black enamel.

Enameled steel parts made entirely of "Armco" Ingot Iron.

Cast iron parts on plain ranges black enameled, satin finish.

Aluminized oven and broiler linings, electrically welded—can be easily removed for cleaning.

Non-Breakable Wire Oven Racks—two with every range.

Concealed oven and broiler door springs and hinges.

Enameled "Always Cool" wood oven and broiler door handles.

Adjustable gas cocks with porcelain handles.

Enameled dirt travs.

White enameled oven and broiler door panels.

White enameled broiler pan, with tinned rack.

Crescent Gas Ranges are distinctive in design, excellent in workmanship and material and reasonable in price. In fact, the entire Crescent line is designed, made and priced in exact accordance with the public demand.

Self-lighter can be attached to any style range desired.

STANDARD ABBREVIATIONS

For convenience and also to avoid errors in ordering, we give below the key to abbreviated style letters that are employed to different class, position of oven, finish and equipment. We recommend the use of these key letters, also code words when sending specifications.

Style Letters

- L Left Hand Oven
- R Right Hand Oven
- G Glass Panel Door
- T Thermostat
- C Canopy

Finish Letters

- P Plain
- E Enameled Splashers
- S Semi-Enameled
- W White Enameled
- G Grav Enameled
- B Blue Enameled

For Further Information See Description and Dimensions







Crescent Center Heat Oven Burner

This type of burner is standard equipment on our 518 and 618 line of gas ranges only. This, without a doubt, is the best burner that has been devised for many years. It gives a uniform, evenly distributed heat, which is absolutely necessary in all gas range ovens. This burner is operated by two valves, from which can be obtained a low heat, a moderate heat, and an intense heat. It is the only type of oven burner that will give three stages of temperature without the use of an oven heat regulator.

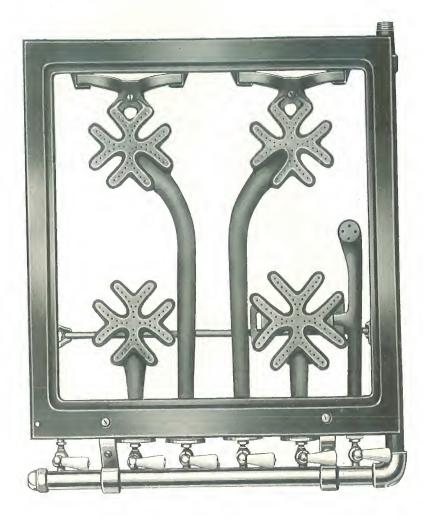
At the right is shown the type of oven burner used on our 114, 116 and 118 line, also on the 314 and 316 line of gas ranges. This is a most efficient type of oven burner and gives the best of service. It is operated by one valve, feeding into a large mixing chamber, which assures perfect combustion of the gas before entering the oven burner.











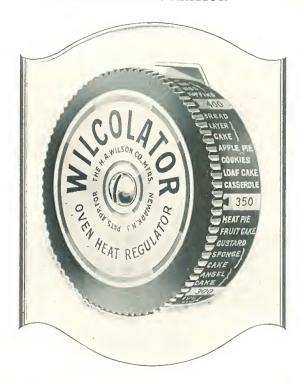
The above cut shows the location of the top burners, also the construction used in hanging the burners directly to the cooking top frame. Each burner is independent of the other, easily removed for cleaning.

We call special attention to the center heat top burners, as it is one of the most important features of our gas ranges. It is constructed to bring the heat directly under, and not to the sides of the cooking vessels, therefore, the smaller chance of waste. All CRESCENT GAS RANGES are equipped with center heat top burners.





HOW WE HAVE MET THE GROWING DEMAND FOR OVEN HEAT REGULATION



The interest in oven heat regulation has increased so rapidly that many careful observers find that it will be the outstanding feature in selling gas ranges during the future.

We want every **Crescent** dealer to know that we are prepared to stand behind him in this big forward movement.

Leading domestic science experts say that the oven heat regulator is the highest advance in scientific cooking that has been developed in years. Good Housekeeping Institute, known as an unquestioned authority in the field of kitchen science, after careful investigation, claims that, in a few years, no high-grade gas range will be sold without an oven heat regulator.

Leading gas appliance engineers also add their testimony to this belief.

It is important, therefore, that every Crescent dealer should know of this important development, and keep pace with it.

This great demand for oven heat regulation is not coming—It Is Here Now!

AND WHEN YOU OFFER CRESCENT GAS RANGES WITH THE WILCOLATOR REGULATOR YOU HAVE A TREMENDOUS SELLING ADVANTAGE.

WHY WE CHOSE THE WILCOLATOR

After careful investigation and rigid tests we chose the Wilcolator as the most dependable and accurate oven heat regulator obtainable.

Its accuracy and dependability were conclusively proved by our tests. Several years successful use by many housewives have added to this proof. That the Wilcolator will continue to completely satisfy its users is guaranteed by the fact that it is made by the best known manufacturer of thermostatic metals in the United States—the H. A. Wilson Company of Newark, N. J.

These facts determined the choice of the Wilcolator as a fit companion for the Crescent Gas Range. These facts will also help you in selling the last word in modern cooking equipment—the New Concealed-Bolt and Hinge Type of Crescent Gas Range, equipped with the Wilcolator Oven Heat Regulator.

WHAT THE WILCOLATOR WILL DO

Even the most inexperienced cook can get perfect results with the Wilcolator on her Crescent Gas Range. An easy turn of the dial and the last "guess" is taken out of cooking—the oven heat is accurately chosen and dependably maintained.

The Wilcolator gives the busy housewife many an hour away from the hot kitchen. While she is snatching a respite from her work, or engaged in other household duties the Wilcolator does her oven watching.

It is easy to use, as the cooking temperature chart is right on the dial—simply turn the dial to the food to be cooked. It is economical too, as in many cases it has cut 25% off the gas bills, and has saved many spoiled foods by its accurate control of the oven heat.

CRESCENT CABINET GAS RANGES





AND EQUIPMENT

518 and 618 Line

Dimensions

Baking Oven, 18" x 20" x 13".

Broiling Oven, 18" x 20" x 9".

Cooking Top and Shelf, 211/4" x 271/2".

Height to cooking top, $32\frac{1}{2}$ ".

Height to high shelf, 47".

Length with shelf, 491/2".

Width of shelf, 33/4".

Depth—including manifold and outlet, 26".

Equipment

Three-line center heat oven burner, giving three distinct heats, operated by two valves on front manifold.

Three center heat top burners, one giant burner, one simmer burner.

Adjustable gas cocks with porcelain handles.

Safety open door oven lighter.

Three-fourths inch nickeled manifold pipe.

Four inch flue collar.

Cast iron front and doors.

Double wall construction—providing non-radiating air space.

Aluminized oven and broiler linings, electrically welded—can be easily removed for cleaning.

Non-Breakable wire oven racks; two with every range.

Concealed oven and broiler door hinges and springs.

White door handles on enameled ranges.

Enameled black "Always Cool" wood door handles on plain ranges.

White enameled dirt tray.

White enameled broiler pan, with tinned rack.

Right or left oven styles.



CRESCENT CABINET GAS RANGES

SANITARY



ECONOMICAL

THE DIFFERENT STYLES AND NUMBERS OF 518 AND 618 LINE

	Wh	ite Enamel Finish	Crated	pers
No. 518-WL 518-WR 618-WL 618-WR	Kind of Gas Manufactured Manufactured Natural Natural	Oven 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13	Weight 300 300 310 310	Code Aryan Ascus Ash Ashen
A	Gr	ay Enamel Finish		
518-GL 518-GR 618-GL 618-GR	Manufactured Manufactured Natural Natural	18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13	300 300 310 310	Aside Ashlar Aspect Asper
	Bl	ue Enamel Finish		
518-BL 518-BR 618-BL 618-BR	Manufactured Manufactured Natural Natural	18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13	300 300 310 310	Aspic Aspire Asquint Assay
	Sem	i Enamel Trimmed		
518-SL 518-SR 618-SL 618-SR	Manufactured Manufactured Natural Natural	18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13	295 295 305 305	Asset Assign Assist Assoil
	Plain, v	vith Enameled Splashe	rs	
518-EL 518-ER 618-EL 618-ER	Manufactured Manufactured Natural Natural	18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13	295 295 305 305	Assort Assure Aster Astern
		Plain Style		
518-PL 518-PR 618-PL 618-PR	Manufactured Manufactured Natural Natural	18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13 18 x 20 x 13	295 295 305 305	Astir Astral Astray Astrict

The following Extras can be Furnished on any style. For Prices see Current Price List.

RUTZ-PUSH BUTTON LIGHTER.

"WILCO" OVEN HEAT REGULATOR.

GLASS DOOR-(2 PANELS).

ENAMELED FOOT RESTS.





This picture illustrates the clean-cut lines built into the 518 and 618 Line of Cabinet Gas Ranges. It can be furnished in any of the styles listed on the opposite page.

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.

Description and Dimensions, Pages 19 and 20

CRESCENT CABINET GAS RANGES

DIMENSIONS



EQUIPMENT

114, 214, 116, 216, 118 AND 218 LINES

Dimensions

Baking oven, 14", 16" or 18" x 20" x 13". Broiling oven, 14", 16" or 18" x 20" x 9". Cooking top and shelf, $21\frac{1}{4}$ " x 24". Height to cooking top, $32\frac{1}{2}$ ". Height to high shelf, 47". Length with shelf, 114 and 214, 42". Length with shelf, 116 and 216, 44". Length with shelf, 118 and 218, 46". Width of shelf, 334". Depth—including manifold and outlet, 26".

Equipment

Large two line oven burner.

Three center heat top burners, one giant burner, and one simmer burner.

Adjustable gas cocks with porcelain handles.

Safety open door oven lighter.

Three-fourths inch nickeled manifold pipe.

Four inch flue collar.

Cast iron fronts and doors.

Double wall construction—providing non-radiating air space.

Aluminized oven and broiler linings, electrically welded—can be easily removed for cleaning.

Non-breakable wire oven racks; two with every range.

Concealed oven and broiler door hinges and springs.

White door handles on enameled ranges.

Enameled black "Always Cool" wood door handles on plain ranges.

White enameled dirt tray.

White enameled broiler pan with tinned rack.

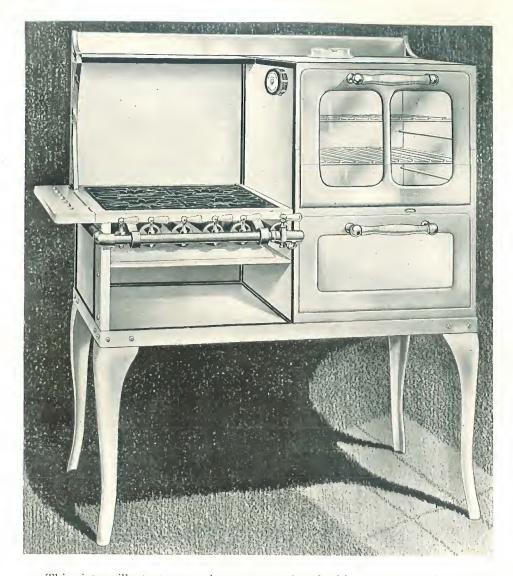
Right or left oven styles.

The following extras can be furnished on this line. For prices see current price list.

RUTZ-PUSH BUTTON LIGHTER. "WILCO" OVEN HEAT REGULATOR. GLASS DOOR—TWO PANELS. ENAMELED FOOT RESTS.







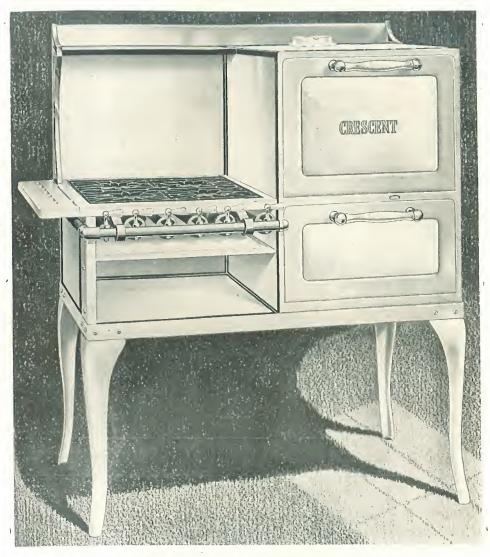
This picture illustrates one of our many styles of cabinet ranges, equipped with a "Wilco" Oven Heat Regulator (Thermostat). We invite special attention to it's convenient location, it's neatness and simplicity—the cooking chart and dial only being exposed. EVERY STYLE OF OUR 518, 618 AND 114, 214, 116, 216, 118, 218 CABINET RANGES CAN BE EQUIPPED WITH A THERMOSTAT.

GLASS DOOR—TWO PANEL—As shown can be furnished on any style of our 114, 214, 116, 216, 118 and 218 line, also on the 518 and 618 line of cabinet gas ranges.

A GLASS DOOR AND THE CONCEALED TYPE OF "WILCO" HEAT REGULATOR ADD THE FINAL TOUCH OF PERFECTION TO THE CRESCENT GAS RANGE. THEY ARE GREAT SELLING FEATURES.







CRESCENT PORCELAIN ENAMELED GAS RANGE

White Enamel Finish

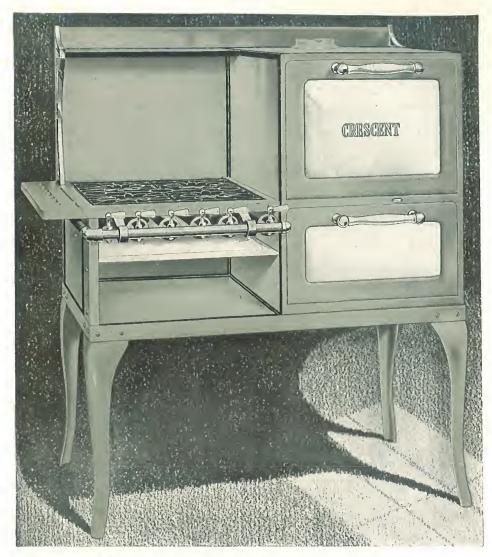
			Crated	
No.	Kind of Gas	Oven	Weight	Code
114-WL	Manufactured	14 x 20 x 13	240	Acre
114-WR	Manufactured	14 x 20 x 13	240	Acrid
214-WL	Natural	14 x 20 x 13	250	Across
214-WR	Natural	$14 \times 20 \times 13$	250	Action
116-WL	Manufactured	16 x 20 x 13	250	Abrupt
116-WR	Manufactured	$16 \times 20 \times 13$	250	Absent
216-WL	Natural	16 x 20 x 13	260	Absorb
216-WR	Natural	$16 \times 20 \times 13$	260	Abstain
118-WL	Manufactured	18 x 20 x 13	260	Abbess
118-WR	Manufactured	18 x 20 x 13	260	Abbey
218-WL	Natural	18 x 20 x 13	270	Abbot
218-WR	Natural	18 x 20 x 13	270	Abduce

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.

Description and Dimensions, Page 22







CRESCENT PORCELAIN ENAMELED GAS RANGE

Gray Enamel Finish

No.	Kind of Gas	Oven	Crated Weight	Code
114-GL	Manufactured	14 x 20 x 13	240	Active
114-GR	Manufactured	$14 \times 20 \times 13$	240	Actor
214-GL	Natural	$14 \times 20 \times 13$	250	Actress
214-GR	Natural	$14 \times 20 \times 13$	250	Actuate
116-GL	Manufactured	16 x 20 x 13	250	Abstract
116-GR	Manufactured	$16 \times 20 \times 13$	250	Abstruse
216-GL	Natural	16 x 20 x 13	260	Absurd
216-GR	Natural	$16 \times 20 \times 13$	260	Abuse
118-GL	Manufactured	$18 \times 20 \times 13$	260	Abduct
118-GR	Manufactured	18 x 20 x 13	260	Abeam
218-GL	Natural	$18 \times 20 \times 13$	270	Abear
218-GR	Natural	18 x 20 x 13	270	Abed

"R" oven at right; "L" oven at left. Specify on which side oven is wanted.

Key to Style Letters, Page 14







CRESCENT PORCELAIN ENAMELED GAS RANGE

Blue Enamel Finish

			Crated	
No.	Kind of Gas	Oven	Weight	Code
114-BL	Manufactured	14 x 20 x 13	240	Acute
114-BR	Manufactured	14 x 20 x 13	240	Adage
214-BL	Natural	14 x 20 x 13	250	Adam
214-BL 214-BR	Natural	14 x 20 x 13	250	Adapt
	Manufactured	16 x 20 x 13	250	Abyss
116-BL	Manufactured	16 x 20 x 13	250	Accept
116-BR		16 x 20 x 13	260	Access
216-BL	Natural	16 x 20 x 13	260	Accord
216-BR	Natural	18 x 20 x 13	260	Abel
118-BL	Manufactured		260	Abhor
118-BR	Manufactured	18 x 20 x 13	270	Abide
218-BL	Natural	$18 \times 20 \times 13$		
218-BR	Natural	$18 \times 20 \times 13$	270	Abject

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.







CRESCENT GAS RANGE

Semi-Enameled Trimmed

	Cann	Diamicica Limitica		
No.	Kind of Gas	Oven	Crated Weight	Code
114-SL 114-SR 214-SL 214-SR 116-SL 116-SR 216-SL 216-SR 118-SL 118-SL 218-SR	Manufactured Manufactured Natural Natural Manufactured Manufactured Natural Natural Manufactured Manufactured Manufactured Natural	14 x 20 x 13 14 x 20 x 13 14 x 20 x 13 14 x 20 x 13 14 x 20 x 13 16 x 20 x 13 16 x 20 x 13 16 x 20 x 13 16 x 20 x 13 18 x 20 x 13	235 235 245 245 245 245 245 255 255 255 265 265	Adar Add Addax Addict Accost Accrete Accrue Accuse Abjure Ablaut Ablaze Able
			_ = = =	

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.

Description and Dimensions, Page 22





CRESCENT GAS RANGE

Plain, with Enameled Splashers

	•		Crated	
No.	Kind of Gas	Oven	Weight	Code
114-EL	Manufactured	14 x 20 x 13	235	Addle
114-ER	Manufactured	$14 \times 20 \times 13$	235	Address
214-EL	Natural	$14 \times 20 \times 13$	245	Adduce
214-EE 214-ER	Natural	14 x 20 x 13	245	Adduct
116-EL	Manufactured	16 x 20 x 13	245	Acerb
116-EE	Manufactured	$16 \times 20 \times 13$	245	Acetic
216-EL	Natural	$16 \times 20 \times 13$	255	Achene
216-EL 216-ER	Natural	16 x 20 x 13	255	Achieve
	Manufactured	18 x 20 x 13	255	Aboard
118-EL	Manufactured	18 x 20 x 13	255	Abode
118-ER	Natural	18 x 20 x 13	265	About
218-EL	Natural	18 x 20 x 13	265	Above
218-ER	Naturar	10 X 20 X 10		

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.







CRESCENT GAS RANGE

Plain Style

		riam Style		
No.	Kind of Gas	Oven	Crated Weight	Code
114-PL	Manufactured	14 x 20 x 13	235	Adeem
114-PR	Manufactured	$14 \times 20 \times 13$	235	Adhere
214-PL	Natural	14 x 20 x 13	245	Adieu
214-PR	Natural	14 x 20 x 13	245	Adios
116-PL	Manufactured	$16 \times 20 \times 13$	245	Acid
116-PR	Manufactured	$16 \times 20 \times 13$	245	Acme
216-PL	Natural	16 x 20 x 13	255	Acorn
216-PR	Natural	16 x 20 x 13	255	Acquit
118-PL	Manufactured	18 x 20 x 13	255	Abrade
118-PR	Manufactured	18 x 20 x 13	255	Abreast
218-PL	Natural	18 x 20 x 13	265	Abridge
218-PR	Natural	18 x 20 x 13	265	Abroach

"R" oven at right; "L" oven at left. Specify on which side oven is wanted.

Key to Style Letters, Page 14

CRESCENT CABINET GAS RANGES

DIMENSIONS



EQUIPMENT

714, 814, 716 AND 816 LINES

Dimensions

Baking oven, 14" and 16" x 20" x 12".

Broiling oven, 14" and 16" x 20" x 8".

Cooking top and shelf, $21\frac{1}{4}$ " x 23".

Height to cooking top, $33\frac{1}{2}$ ".

Height to high shelf, 47".

Length with shelf, 714 and 814, 40".

Length with shelf 716 and 816, 42".

Width of shelf 3".

Depth including manifold and outlet 26"

Equipment

Large two line oven burner.

Three center heat top burners, one giant burner.

Adjustable gas cocks with porcelain handles.

Safety open door oven lighter.

Three-fourths inch nickeled manifold pipe.

Four inch flue collar.

Cast iron fronts and doors.

Double wall construction—providing non-radiating air space.

Aluminized oven and broiler linings, electrically welded—can be easily removed for cleaning.

Non-breakable wire oven racks; two with every range.

Concealed oven and broiler door hinges and springs.

White door handles on enameled ranges.

Enameled black "Always Cool" wood door handles on plain ranges.

All plain and splasher style ranges have black enameled broiler pans and dirt trays.

Semi-enameled and enameled styles have white enameled broiler pans and dirt trays.

Tinned broiler rack furnished with all broiler pans.

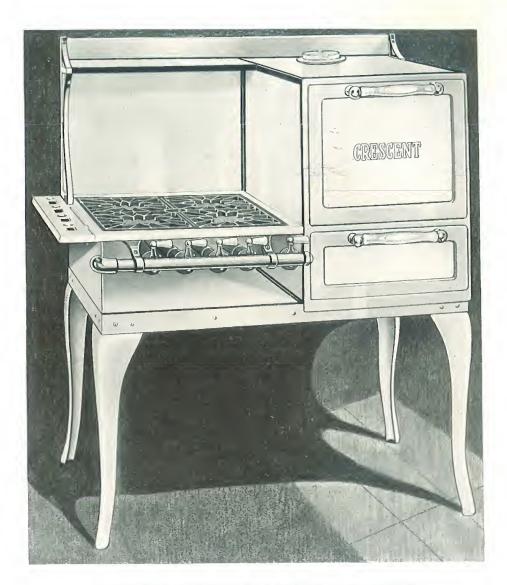
Right or left oven styles.

The following extras can be furnished on this line. For prices see current price list.

RUTZ-PUSH BUTTON LIGHTER.

ENAMELED FOOT RESTS.





CRESCENT PORCELAIN ENAMELED GAS RANGE

White Enamel Finish

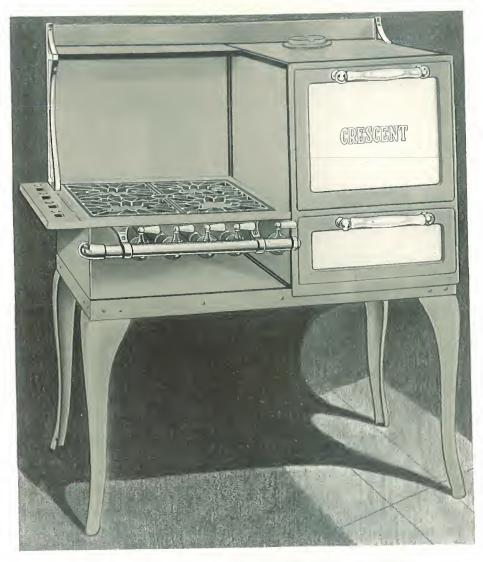
			Crated	
Number	Kind of Gas	Oven	Weight	Code
714-WL	Manufactured	$14 \times 20 \times 12$	170°	Attorn
714-WR	Manufactured	$14 \times 20 \times 12$	170	Attune
814-WL	Natural	$14 \times 20 \times 12$	180	Audit
814-WR	Natural	4 1 x 20 x 12	180	Auger
716-WL	Manufactured	16 x 20 x 12	175	Atilt
716-WR	Manufactured	$16 \times 20 \times 12$	175	Ation
816-WL	Natural	$16 \times 20 \times 12$	185	Ative
816-WR	Natural	$16 \times 20 \times 12$	185	Atlas
			4 4 4 4 4	

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.

Description and Dimensions, Page 30







CRESCENT PORCELAIN ENAMELED GAS RANGE

Gray Enamel Finish

		014) 214	Crated	
Number	Kind of Gas	Oven	Weight	Code
714-GL	Manufactured	$14 \times 20 \times 12$	170	Aught
714-GL 714-GR	Manufactured	14 x 20 x 12	170	Aulic
714-GR 814-GL	Natural	14 x 20 x 12	180	Aunt
814-GR	Natural	14 x 20 x 12	180	Aura
716-GL	Manufactured	16 x 20 x 12	175	Atli
716-GD 716-GR	Manufactured	16 x 20 x 12	175	Atman
816-GL	Natural	16 x 20 x 12	185	Atoll
816-GR	Natural	$16 \times 20 \times 12$	185	Atom

"R" oven at right; "L" oven at left. Specify on which side oven is wanted.

Key to Style Letters, Page 14







CRESCENT PORCELAIN ENAMELED GAS RANGE

Blue Enamel Finish

Number	Kind of Gas	Oven	Crated Weight	Code
714-BL	Manufactured	$14 \times 20 \times 12$	170	Auto
714-BR	Manufactured	$14 \times 20 \times 12$	170	Avail
814-BL	Natural	$14 \times 20 \times 12$	180	Avast
814-BR	Natural	$14 \times 20 \times 12$	180	Avant
716-BL	Manufactured	$16 \times 20 \times 12$	175	Atone
716-BR	Manufactured	$16 \times 20 \times 12$	175	Atony
816-BL	Natural	$16 \times 20 \times 12$	185	Atrip
816-BR	Natural	$16 \times 20 \times 12$	185	Attach

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.







CRESCENT SEMI-ENAMELED GAS RANGE

Semi-Enameled Trimmed

Number 714-SL 714-SR 814-SL 814-SR 716-SL 716-SR 816 SL	Kind of Gas Manufactured Manufactured Natural Natural Manufactured Manufactured Natural	Oven 14 x 20 x 12 16 x 20 x 12 16 x 20 x 12 16 x 20 x 12	Crated Weight 165 165 175 175 170 170	Code Avens Aver Avid Aviso Attain Attar Attic
816-SL	Natural	16 x 20 x 12	180	Attic
816-SR	Natural	16 x 20 x 12	180	Attire

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.

Description and Dimensions, Page 30







CRESCENT GAS RANGE

Plain, with Enameled Splashers

Number	Kind of Gas	Oven	Crated Weight	Code
714-EL	Manufactured	$14 \times 20 \times 12$	155	Adore
714-ER	Manufactured	$14 \times 20 \times 12$	155	Adrift
814-EL	Natural	$14 \times 20 \times 12$	165	Adroit
814-ER	Natural	$14 \times 20 \times 12$	165	Adult
716-EL	Manufactured	$16 \times 20 \times 12$	160	Adit
716-ER	Manufactured	$16 \times 20 \times 12$	160	Adioin
816-EL	Natural	$16 \times 20 \times 12$	170	Adjust
816-ER	Natural	16 x 20 x 12	170	Admire

"L" oven at left; "R" oven at right. Specify on which side oven is wanted.







CRESCENT GAS RANGE

Plain Style

Number	Kind of Gas	Oven	Crated Weight	Code
714-PL 714-PR 814-PL 814-PR 716-PL 716-PR 816-PL 816-PR	Manufactured Manufactured Natural Natural Manufactured Manufactured Natural	14 x 20 x 12 14 x 20 x 12 14 x 20 x 12 14 x 20 x 12 14 x 20 x 12 16 x 20 x 12 16 x 20 x 12 16 x 20 x 12 16 x 20 x 12	155 155 165 165 160 160 170	Advance Advent Adverb Adverse Admit Adnate Adobe Adopt

"R" oven at right; "L" oven at left. Specify on which side oven is wanted.

Key to Style Letters, Page 14

CRESCENT SINGLE AND DOUBLE OVEN GAS RANGES

DIMENSIONS



AND EQUIPMENT

18 and 20 SERIES

Baking Oven 18 x 18 x 12 Broiling Oven 18 x 18 x 6

Cooking Top Less Shelves 22½ x 30½ Height to Cooking Top 35 inches Floor Space 24 x 23

Equipment

Four center heat top burners. Four flame oven burner, operated by one valve. Adjustable gas cocks with porcelain handles. Safety open door oven lighter. White enameled dirt tray, broiler pan and oven door panel. All cast iron parts black enameled. Polished blue steel body or satin finish black enameled. Asbestos lined oven and bottom. Cast iron oven runs. Two wire oven racks. Three-fourths inch manifold pipe. Four inch flue collar.



CRESCENT DOUBLE OVEN GAS RANGE

Number	Kind of Gas	Oven	Weight Versical	Code
18-B	Manufactured	18 x 18 x 12	180	Afar
20-B	Natural	18 x 18 x 12	190	Affair

Description and Dimensions, Page 37





CRESCENT SINGLE OVEN GAS RANGE

Number	Kind of Gas	Oven	Crated Weight	Code
18-S	Manufactured	18 x 18 x 12	170	Affect
20-S	Natural	18 x 18 x 12	180	Affiant

Description and Dimensions, Page 37







CRESCENT GAS COOKER

For Manufactured or Natural Gas With Enameled High Shelf

	Regular		
Number 26	Oven 16 x 11½ x 12	Crated Weight 130	Code Avoid
20	With Broil	ler	
36	$16 \times 11\frac{1}{2} \times 12$	140	Awake
50	Description and D	imensions	
Baking	Broiling	Cooking	Height to
Oven	Oven	Тор	Cooking Top
16 v 1116 v 12	16 x 11½ x 12	$28\frac{1}{2} \times 13$	32 inches

Equipment

Three center heat top burners. Adjustable gas cocks with porcelain handles. White enameled door panel. Enameled dirt tray. Cast iron parts black enameled. Polished blue steel body or satin finish black enameled. Bottom asbestos lined. Five inch flue collar. Three-fourths inch manifold pipe. Removable linings. Broiler pan and rack.







CRESCENT GAS COOKER

For Manufactured or Natural Gas With Plain High Shelf Regular

Number 26	Oven $16 \times 11^{\frac{1}{2}} \times 12$	Crated Weight 130	Code Avow
36	With Broil $16 \times 11\frac{1}{2} \times 12$	er 140	Await
Baking Oven 16 x 11½ x 12	Description and D Broiling Oven 16 x 11½ x 12	imensions Cooking Top 28½ x 13	Height to Cooking Top 32 inches

Equipment

Three center heat top burners. Adjustable gas cocks with porcelain handles. White enameled door panel. Enameled dirt tray. Cast iron parts black enameled. Polished blue steel body or satin finish black enameled. Bottom asbestos lined. Five inch flue collar. Three-fourths inch manifold pipe. Removable linings. Broiler pan and rack.





CRESCENT GAS COOKER

For Manufactured or Natural Gas

Regular

Number	Oven	Crated Weight	Code
26	$16 \times 11\frac{1}{2} \times 12$	105	Affirm
	With B	roiler	
	With D	Toner	
36	$16 \times 11\frac{1}{2} \times 12$	115	Affix

Description and Dimensions

Baking	Broiling	Cooking	Height to
Oven	Oven	Top	Cooking Top
$16 \times 11\frac{1}{2} \times 12$	$16 \times 11\frac{1}{2} \times 12$	$28\frac{1}{2} \times 13$	32 inches

Equipment

Three center heat top burners. Adjustable gas cocks with porcelain handles. White enameled door panel. Enameled dirt tray. Cast iron parts black enameled. Polished blue steel body or satin finish black enameled. Bottom asbestos lined. Five inch flue collar. Three-fourths inch manifold pipe. Removable linings. Broiler pan and rack.





KITCHEN HEATER

For hard or soft coal, and wood

Number 8 Fire Box 16½ x 8

Size of Top 18 x 24 Net Weight 115 Collar 5-inch

Code Aflict

Has two 8-inch covers, duplex grates, cast iron legs, which can be adjusted to any height. Polished blue steel body. Large ash pan, with bail. Sets on either side of gas range. Water back furnished when wanted.

CRESCENT CAST IRON RANGES



COKE OR WOOD

SPECIAL FEATURES AND DETAILS OF CONSTRUCTION

White enameled oven door panels, cushion type.

White enameled high closet door panels, cushion type.

White enameled splasher backs on high closets.

Sanitary high closets, pipe in rear of closet, making full space of closet available.

Sliding direct draft dampers in all ranges, give perfect control when baking.

Detachable encased copper contact reservoirs.

All cast iron base strips, and cast high closet brackets.

Perfectly balanced oven doors, with adjustable oil-tempered steel spring.

Oven doors steel lined.

Enameled "Always Cool" wood oven door handles.

Easy rolling duplex grates for coal or wood.

Heavy covers and centers, strongly ribbed.

Double fire linings, properly ventilated.

Sectional tops, to allow for expansion and contraction.

Reducing ring cover on every range.

Extra large flues and large one-piece flue box, bolted and cemented.

Carefully ground joints and first class fittings.

Smooth finished castings.

Non-breakable wire oven racks.

Highly polished nickel finish.

"L" water fronts for pressure boilers.

BUILT THROUGHOUT OF HIGHEST GRADE MATERIALS AND ARE FULLY GUARANTEED AGAINST MECHANICAL FLAWS OR DEFECTS OF WORKMANSHIP.

THE MOST COMPLETE AND UP TO DATE LINE OF CAST RANGES EVER MADE



CRESCENT CAST IRON RANGES

DIMENSIONS



AND EQUIPMENT

118 and 120 SERIES

No. Finish	Oven	Square Top	Reservoir Top	Covers	Height to Top	Length Wood	Collar
B-118 Blue B-120 Blue G-118 Gray G-120 Gray P-118 Plain P-120 Plain	18½ x 18 x 12½ 20½ x 20 x 12½ 18½ x 18 x 12½ 20½ x 20 x 12½ 18½ x 18 x 12½ 20½ x 20 x 12½ 18½ x 18 x 12½ 20½ x 20 x 12½	25 x 35 30½ x 37 25 x 35 30½ x 37 25 x 35 30½ x 37	25 x 45½ 30½ x 49½ 25 x 45½ 30½ x 49½ 25 x 45½ 30½ x 49½ 30½ x 49½	6-8 inch 6-8 inch 6-8 inch 6-8 inch 6-8 inch 6-8 inch	33 inches 33 inches 33 inches 33 inches 33 inches 33 inches	20½ inches 20½ inches 20½ inches 20½ inches 20½ inches 20½ inches	7 inch 7 inch 7 inch 7 inch 7 inch 7 inch

SHOWN ON PAGES 46 TO 55

Detachable Copper Contact Reservoir, 71/2 Gallon Capacity

58 SERIES

No.	Finish	Oven	Square Top	Reservoir Top	Covers	Height to Top	Wood	Collar
B-58	Blue	18 x 18 x 12	26 x 32	26 x 43	6-8 inch	31 inches	20 inches	7 inch
G-58	Gray	18 x 18 x 12	26 x 32	26 x 43	6-8 inch	31 inches	20 inches	7 inch
P-58	Plain	18 x 18 x 12	26 x 32	26 x 43	6-8 inch	31 inches	20 inches	7 inch

SHOWN ON PAGES 56 TO 65

Detachable Copper Contact Reservoir, 71/2 Gallon Capacity

48 SERIES

B-48 Blue G-48 Gray P-48 Plain	18 x 17 x 11 18 x 17 x 11	25 x 33 25 x 33	25×44 25×44	6-8 inch 6-8 inch	30 inches 30 inches	17 inches 17 inches	7 inch 7 inch
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SHOWN ON PAGES 66 TO 77

Detachable Copper Contact Reservoir, 7 Gallon Capacity

JOVIAL CRESCENT RANGE

For Coal and Wood

68-18	Plain	16 x 16 x 11 18 x 18 x 11 ½ 20 x 20 x 11 ½	26½ x 30½ 27 x 31 28 x 32½	27 x 41 28 x 43	4-8 & 2-7 inch 6-8 inch 6-8 inch	30 inches 30½ inches 30½ inches	191/2 inches	7 inch
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SHOWN ON PAGES 78 TO 81

Detachable Copper Contact Reservoir, 7 Gallon Capacity

JOVIAL CRESCENT RANGE

For Wood Only

58-18		16 x 16 x 11 18 x 18 x 11 ½ 20 x 20 x 11 ½	26½ x 30½ 27 x 31 28 x 32½	27 x 41 28 x 43		30 inches 30½ inches 30½ inches	191/2 inches	7 inch 7 inch 7 inch
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SHOWN ON PAGES 82 TO 85

Detachable Copper Contact Reservoir, 7 Gallon Capacity

Top Measurements do not include Pouch Feed Extension or Back Shelf







CRESCENT BLUE PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number	Oven	Weight	Code
B-118	$18\frac{1}{2} \times 18 \times 12\frac{1}{2} \times 20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	450	Afflux
B-120		500	Affray

Description and Dimensions Pages 44 and 45





CRESCENT BLUE PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number	Oven	Net Weight	Code
B-118	$18\frac{1}{2} \times 18 \times 12\frac{1}{2} \times 20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	500	Affy
B-120		550	Afloat







CRESCENT GRAY PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number	Oven	Weight 450	Code Affront
G-118 G-120	$18\frac{1}{2} \times 18 \times 12\frac{1}{2}$ $20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	500	Affuse

Description and Dimensions, Pages 44 and 45







CRESCENT GRAY PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number	Oven	Weight	Code
G-118	$18\frac{1}{2} \times 18 \times 12\frac{1}{2}$	500	Afoot
G-120	$20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	550	Afore







CRESCENT

Cast Range for Coal or Wood

Enamel Trimmed High Closet Style

Number P-118 P-120 Oven Weight $18\frac{1}{2} \times 18 \times 12\frac{1}{2} \times 20\frac{1}{2} \times 20 \times 12\frac{1}{2} \times 20 \times 12\frac{1}{2}$

Code Afreet Afresh

Description and Dimensions, Pages 44 and 45







Cast Range for Coal or Wood

Enamel Trimmed High Closet Style

Number	Oven	Weight	Code
P-118	$18\frac{1}{2} \times 18 \times 12\frac{1}{2}$	495	Agama
P-120	$20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	545	Agape







CRESCENT

Cast Range for Coal or Wood

Nickel Trimmed High Closet Style

 Number
 Oven
 Weight

 P-118
 $18\frac{1}{2}$ x 18 x $12\frac{1}{2}$ 445

 P-120
 $20\frac{1}{2}$ x 20 x $12\frac{1}{2}$ 495

Code Agency Aggress







CRESCENT

Cast Range for Coal or Wood

Nickel Trimmed High Closet Style

Number	Oven	Weight	Code
P-118	$18\frac{1}{2} \times 18 \times 12\frac{1}{2}$	495	Aghast
P-120	$20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	545	Agile

Description and Dimensions Pages 44 and 45





Cast Range for Coal or Wood

Number	Oven	Weight	Code
P-118	$18\frac{1}{2} \times 18 \times 12\frac{1}{2}$	380 430	Agitate Aglow
P-120	$-20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	490	0

Description and Dimensions, Pages 44 and 45







CRESCENT

Cast Range for Coal or Wood

Number	Oven	Weight	Code
P-118	$18\frac{1}{2} \times 18 \times 12\frac{1}{2}$	430	Agnate
P-120	$20\frac{1}{2} \times 20 \times 12\frac{1}{2}$	480	Agnus







CRESCENT BLUE PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number B-58 Oven 18 x 18 x 12 Weight 380 Code Agog

Description and Dimensions, Pages 44 and 45

(56)







CRESCENT BLUE PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number B-58 Oven 18 x 18 x 12 Weight 420 Code Agora

When Ordering Use Code Words

(57)







CRESCENT GRAY PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number G-58 Oven 18 x 18 x 12 Weight 380 Code Agonic

Description and Dimensions, Pages 44 and 45

(58)







CRESCENT GRAY PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number G-58 Oven 18 x 18 x 12 Weight 420 Code Agrafie

When Ordering Use Code Words

(59)







CRESCENT

Cast Range for Coal or Wood

Enamel Trimmed High Closet Style

Number P-58 Oven 18 x 18 x 12 Weight 375 Code Agree

Description and Dimensions Pages 44 and 45

(60)







Cast Range for Coal or Wood

Enamel Trimmed High Closet Style

Number P-58 Oven 18 x 18 x 12 Weight 415 Code Aground







Cast Range for Coal or Wood

Nickel Trimmed High Closet Style

Number P-58 Oven 18 x 18 x 12 Weight 375 Code Ague







Cast Range for Coal or Wood

Nickel Trimmed High Closet Style

Number P-58 Oven 18 x 18 x 12 Weight 415 Code Ahead

Description and Dimensions, Pages 44 and 45

(63)







Cast Range for Coal or Wood

 Number
 Oven
 Weight
 Code

 P-58
 18 x 18 x 12
 340
 Aidant





Cast Range for Coal or Wood

Number P-58

Oven 18 x 18 x 12 Weight 380

Code Airily

Description and Dimensions, Pages 44 and 45







CRESCENT BLUE PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number B-48 Oven 18 x 17 x 11 Weight 355 Code Aisle

Description and Dimensions, Pages 44 and 45







CRESCENT BLUE PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number B-48 Oven 18 x 17 x 11 Weight 395

Code Akin







CRESCENT GRAY PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number G-48 Oven 18 x 17 x 11 Weight 355 Code Ajar

Description and Dimensions, Pages 44 and 45

(68)







CRESCENT GRAY PORCELAIN CAST RANGE

For Coal or Wood

Polished Top

Number G-48 Oven 18 x 17 x 11 Weight 395 Code Alack







CRESCENT

Cast Range for Coal or Wood

Enamel Trimmed High Closet Style

Number P-48 Oven 18 x 17 x 11 Weight 350

Code Alamo

Description and Dimensions, Pages 44 and 45

(70)





Cast Range for Coal or Wood

Enamel Trimmed High Closet Style

Number P-48 Oven 18 x 17 x 11 Weight 390 Code Alarm





Cast Range for Coal or Wood

Nickel Trimmed High Closet Style

Number P-48 Oven 18 x 17 x 11 Weight 350 Code Alate

Description and Dimensions, Pages 44 and 45







Cast Range for Coal or Wood

Nickel Trimmed High Closet Style

Number P-48

Oven 18 x 17 x 11 Weight 390

Code Album

When Ordering Use Code Words

(73)







CRESCENT

Cast Range for Coal or Wood

Plain High Closet Style

Number P-48 Oven 18 x 17 x 11 Weight 350 Code Aldine

When Ordering Use Code Words

(74)







CRESCENT

Cast Range for Coal or Wood

Plain High Closet Style

Number P-48 Ov€n 18 x 17 x 11 Weight 390

Code Alert

Description and Dimensions, Pages 44 and 45







Cast Range for Coal or Wood

Number

Oven

Weight

Code

P-48

 $18 \times 17 \times 11$

310

Alcazar

Description and Dimensions, Pages 44 and 45







Cast Range for Coal or Wood

Number

Oven

Weight

Code Alcove

P-48

18 x 17 x 11

350







JOVIAL CRESCENT

Cast Range for Coal or Wood

Number	Oven	Weight	Code
68-16	16 x 16 x 11	335	Algate
68-18	$18 \times 18 \times 11\frac{1}{2}$	365	Algar
68-20	$20 \times 20 \times 11\frac{1}{2}$	395	Alias

Description and Dimensions, Pages 44 and 45







JOVIAL CRESCENT

Cast Range for Coal or Wood







JOVIAL CRESCENT

Cast Range for Coal or Wood

Number	Oven	Weight	Code
68-16	16 x 16 x 11	295	Allay
68-18	$18 \times 18 \times 11\frac{1}{2}$	325	Allege
68-20	$20 \times 20 \times 11\frac{1}{2}$	355	Allot

Description and Dimensions, Pages 44 and 45







JOVIAL CRESCENT

Cast Range for Coal or Wood

Number	Oven	Weight	Code
68-18	$18 \times 18 \times 11\frac{1}{2}$	375	Allude
68-20	$20 \times 20 \times 11\frac{1}{2}$	395	Almond







JOVIAL CRESCENT

Cast Range for Wood Only

Number	Oven	Weight	Code
58-16	16 x 16 x 11	325	Aloft
58-18	$18 \times 18 \times 11\frac{1}{2}$	350	Alone
58-20	$20 \times 20 \times 11 \frac{1}{2}$	375	Alpha

Description and Dimensions, Pages 44 and 45







JOVIAL CRESCENT

Cast Ranges for Wood Only

Number	Oven	Weight	Code
58-18	$18 \times 18 \times 11\frac{1}{2}$	400	Alpine
58-20	$20 \times 20 \times 11\frac{1}{2}$	425	Altar



JOVIAL CRESCENT

Cast Range for Wood Only

Number	Oven	Weight	Code
58-16	16 x 16 x 11	285	Amain
58-18	$18 \times 18 \times 11\frac{1}{2}$	315	Amass
58-20	$20 \times 20 \times 11\frac{1}{2}$	340	Amaze

Description and Dimensions, Pages 44 and 45



JOVIAL CRESCENT

Cast Range for Wood Only

Number	Oven	Weight	Code
58-18	18 x 18 x 11½	365	Ambage
58-20	$20 \times 20 \times 11\frac{1}{2}$	395	Amber

CRESCENT STEEL RANGES

FOR HARD OR SOFT COAL



COKE OR WOOD

POINTS OF MERIT IN CRESCENT STEEL RANGES

White Enameled Splashers on High Closets.

White Enameled Oven and high closet Door Panels—Cushion Type.

Sanitary High Closets, with pipe in back of closet making full space of closet available.

Sliding Direct Draft Dampers give perfect control when baking.

Detachable Encased Copper Contact Reservoirs.

All Cast Iron Base Strips and Cast Iron High Closet Brackets.

Perfectly balanced Oven Doors with adjustable tempered steel spring.

Oven Doors steel lined.

Enameled "Always Cool" wood oven door handles.

Duplex Grates for coal or wood.

Heavy Covers and Centers, strongly ribbed.

Sectional Tops to allow for expansion and contraction.

Reducing Ring Cover on every range.

Smooth finished castings and first-class fittings.

Non-breakable wire oven racks.

Extra-heavy highly polished nickel finish.

"L" Water Fronts for pressure boilers.

Triple Wall Construction.

Electric Welded, One Piece Bodies making every joint air-tight and perfectly smooth.

WELLSVILLE BLUE POLISHED STEEL.

Built throughout of highest grade materials and are fully guaranteed against mechanical flaws or defects of workmanship.

For Quality, Style and Finish, CRESCENT STEEL RANGES cannot be excelled.

CRESCENT STEEL RANGES

FOR HARD OR SOFT COAL



COKE OR WOOD

CRESCENT STEEL RANGES as shown in this catalogue have been made by us for many years. The enviable reputation and immense business we have on our Steel Ranges is ample proof of the universal satisfaction they have given our customers, and to the Dealers not now handling our line, we commend it to their favorable consideration.

CRESCENT STEEL RANGES are exceptionally beautiful in design, sanitary, perfect in operation and durable in construction and, due to their fire box and flue construction, are great fuel savers and quick bakers. There are many desirable features in CRESCENT STEEL RANGES. No effort has been spared to make them perfect in every respect. Upon close inspection it will be found that not the slightest detail has been overlooked.

Dimensions

Number	Oven	Square Top	Reservoir Top	Covers	Height to Top	Length of Wood	Collar
P-216 P-218	16 x 19 x 12 18 x 19 x 12	23 x 32 23 x 32		6-8 inch	32 inches 32 inches	22 inches 22 inches	7 inch 7 inch

Detachable Copper Contact Reservoir, 81/2 Gallon Capacity

Shown on Pages 88, 89, 90, 91, 92 and 93







Polished Steel Range. For Coal or Wood

Enamel Trimmed High Closet Style

Number	Oven	Weight	Code
P-216	$16 \times 19 \times 12$	275	Ambraid
P-218	18 x 19 x 12	285	Ambush





Polished Steel Range. For Coal or Wood Enamel Trimmed High Closet Style

Number	Oven	Weight	Code
P-216	16 x 19 x 12	320	Amend
P-218	$18 \times 19 \times 12$	330	Amiable

Description and Dimensions, Pages 86 and 87







CRESCENT

Polished Steel Range. For Coal or Wood Nickel Trimmed High Closet Style

Number	Oven	Weight	Code
P-216	$16 \times 19 \times 12$	275	Amid
P-218	$18 \times 19 \times 12$	285	Amiss

Description and Dimensions, Pages 86 and 87







CRESCENT

Polished Steel Range. For Coal or Wood Nickel Trimmed High Closet Style

Number	Oven	Weight	Code
P-216	16 x 19 x 12	320	Amity
P-218	18 x 19 x 12	330	Ammon







CRESCENT

Polished Steel Range. For Coal or Wood Plain High Closet Style

Number	Oven	Weight	Code
P-216	$16 \times 19 \times 12$	275	Amour
P-218	18 x 19 x 12	285	Amphi

Description and Dimensions, Pages 86 and 87







Polished Steel Range. For Coal or Wood Plain High Closet Style

Number	Oven	Weight	Code
P-216	$16 \times 19 \times 12$	320	Amos
P-218	18 x 19 x 12	330	Amulet



JOVIAL CRESCENT COOK

Duplex Grates for Coal or Wood

Number	Oven	Weight	Code
98-16	16 x 16 x 11	265	Astride
98-18	$18 \times 18 \times 11\frac{1}{2}$	290	Astringe
98-20	$20 \times 20 \times 11\frac{1}{2}$	310	Astro

Description and Dimensions Page 100







JOVIAL CRESCENT COOK

Duplex Grates for Coal or Wood

Number	Oven	Weight	Code
98-16	16 x 16 x 11	305	Astrut
98-18	18 x 18 x 11½	330	Astute
98-20	20 x 20 x 11½	350	Asur





CRESCENT FALCON COOK

Duplex Grates for Coal or Wood

Number	Oven	Weight	Code
68-16	16 x 16 x 11½	250	Amole
68-18	18 x 18 x 11½	275	Among
68-20	$20 \times 20 \times 11\frac{1}{2}$	300	Amount

Description and Dimensions, Page 100







CRESCENT FALCON COOK

Duplex Grates for Coal or Wood

Number	Oven	Weight	Code
68-16	16 x 16 x 11½	280	Ampere
68-18	18 x 18 x 11¼	305	Ample
68-20	20 x 20 x 11½	330	Amuse







HOME CRESCENT COOK

Flat Dump Grate for Coal Only

Number	Oven	Weight	Code
8-155	14½ x 15 x 9	$\frac{185}{225}$	Anear
8-177	17 x 16½ x 9½		Anent

Description and Dimensions, Page 100



HOME CRESCENT COOK

Flat Dump Grate for Coal Only

Number	Oven	Weight	Code
8-155	$14\frac{1}{2} \times 15 \times 9$	170	Anger
8-177	17 x $16\frac{1}{2} \times 9\frac{1}{2}$	210	Angora



CRESCENT CAST COAL COOKS





AND DIMENSIONS

JOVIAL CRESCENT COOK

No.	Oven	Square Top Less Shelf	Reservoir Top	Covers	Height to Top	Length Wood	Pipe Collar
88-16	16 x 16 x 11	23 x 28	23 x 38	4-8 inch	30 inches	1912 inches	7 inch
88-18 88-20	18 x 18 x 11 ½ 20 x 20 x 11 ½	25 x 30 26 ½ x 32	25 x 41 26 ½ x 43	4-8 inch 4-8 inch	30½ inches 30½ inches	19½ inches 19½ inches	7-inch 7-inch

Detachable Copper Contact Reservoir, 7 Gallon Capacity

SHOWN ON PAGES 94 AND 95

FALCON CRESCENT COOK

68-16	16 x 16 x 11 1/4	24 x 28	24 x 37	4-8 inch	30 inches	19½ inches	6-inch
68-18	18 x 18 x 11 1/4	24 x 30	24 x 39	4-8 inch	30 inches	19½ inches	7-inch
68-20	20 x 20 x 11½	25½ x 32	$25\frac{1}{2} \times 41$	4-8 inch	30½ inches	19½ inches	7-inch

Detachable Copper Contact Reservoir, 5 Gallon Capacity

SHOWN ON PAGES 96 AND 97

HOME CRESCENT COOK

8-155	141/2 x 15 x 9	21 x 25 16		4-8 inch	27 inches	15 inches	6 inch
	/-	$23 \times 25\frac{1}{2}$	23×36	4-8 inch	27 1/2 inches	17 inches	6-ineh

SHOWN ON PAGES 98 AND 99



CRESCENT CAST WOOD COOKS

DESCRIPTION



AND DIMENSIONS

JOVIAL CRESCENT COOK

No.	Oven	Square Top Less Shelf	Reservoir Top	Covers	Height to Top	Lgth Wood P	ipe Collar
98-16	16 x 16 x 11	23 x 28	23 x 38	4-8 inch	30 inches	19½ inches	7-inch
98-18	18 x 18 x 11 ½	25 x 30	25 x 41	4-8 inch	30½ inches	19½ inches	7-inch
98-20	20 x 20 x 11 ½	26½ x 32	26½ x 43	4-8 inch	30½ inches	19½ inches	7-inch

Detachable Copper Contact Reservoir, 7 Gallon Capacity

SHOWN ON PAGES 102 AND 103

FALCON CRESCENT COOK

78-16	16 x 16 x 11 ¼	24 x 28	24 x 37	4-8 inch	30 inches	1912 inches	6-inch
78-18	18 x 18 x 11 1/4	24 x 30	24 x 39	4-8 inch		19½ inches	
78-20	20 x 20 x 11½	25½ x 32	$25\frac{1}{2} \times 41$			191/2 inches	

Detachable Copper Contact Reservoir, 5 Gallon Capacity

SHOWN ON PAGES 104 AND 105

DANDY CRESCENT COOK

	14½ x 15 x 9 17 x 16½ x 9½ 19 x 18½ x 10½		23 x 36	4-8 inch	27½ inches		6-inch 6-inch
8-199	$19 \times 18 \frac{1}{2} \times 10 \frac{1}{2}$	24 x 28½	24 x 39	4-8 inch	28½ inches	19 inches	6-inch

SHOWN ON PAGES 106 AND 107

JUNIOR CRESCENT COOK

7-A 14½ x 15 x 9 21 x 25½ 4-7 inch 27 inches 15 inches 6-inch

SHOWN ON PAGE 108





JOVIAL CRESCENT COOK

Basket Grate for Wood Only

Number	Oven	Weight	Code
88-16	16 x 16 x 11	245	Atabal
88-18	$18 \times 18 \times 11\frac{1}{2}$	275	Ataunt
88-20	$20 \times 20 \times 11\frac{1}{2}$	305	Atavic

Description and Dimensions, Page 101







JOVIAL CRESCENT COOK

Basket Grate for Wood Only

Number	Oven	Weight	Code
88-16	16 x 16 x 11	285	Atempo
88-18	$18 \times 18 \times 11\frac{1}{2}$	315	Athena
88-20	$20 \times 20 \times 11\frac{1}{2}$	345	Athirst







CRESCENT FALCON COOK

Basket Grate for Wood Only

Number	Oven	Weight	Code
78-16	16 x 16 x 11 1/4	235	Anabas
78-18	18 x 18 x 11 1/4	260	Anadem
78-20	$20 \times 20 \times 11\frac{1}{2}$	285	Anchor

Description and Dimensions, Page 101







CRESCENT FALCON COOK

Basket Grate for Wood Only

Number	Oven	Weight	Code
78-16	16 x 16 x 11 1/4	265	Ancient
78-18	$18 \times 18 \times 11\frac{1}{4}$	290	Ancon
78-20	$20 \times 20 \times 11\frac{1}{2}$	315	Androus





DANDY CRESCENT COOK

Basket Grate for Wood Only

Number	Oven	Weight	400	Code
8-155	$14\frac{1}{2} \times 15 \times 9$	170		Aniline
8-177	$17 \times 16\frac{1}{2} \times 9\frac{1}{2}$	200		Animus
8-199	$19 \times 18\frac{1}{2} \times 10\frac{1}{2}$	220		Anise

Description and Dimensions, Page 101





DANDY CRESCENT COOK

Basket Grate for Wood Only

Number	Oven	Weight	Code
8-155	$14\frac{1}{2} \times 15 \times 9$	155	Anlace
8-177	$17 \times 16\frac{1}{2} \times 9\frac{1}{2}$	185	Anneal
8-199	$19 \times 18\frac{1}{2} \times 10\frac{1}{2}$	205	Annex

When Ordering Use Code Words





JUNIOR CRESCENT COOK

Basket Grate for Wood Only

Number

Oven

Weight

Code

7-A

 $14\frac{1}{2} \times 15 \times 9$

140

Annoy

Description and Dimensions, Page 101



THE CRESCENT RADI-HEATER

ELEGANTLY PROPORTIONED



PERFECT IN OPERATION

No longer need your customers be worried over the problem of adequately heating their homes, or be bothered by constantly having to tend fires or fireplaces—with only a minimum degree of comfort for all their trouble.

This is an important announcement—it is the answer to your problem of efficient and economical heating of a home. The CRESCENT RADI-HEATER combines the best features of modern stove construction. In the CRESCENT RADI-HEATER are found many unusual improvements not found in other stoves.

Your customers will appreciate the practical, clean, "easy to tend" **CRESCENT RADI-HEATER**. It throws out large volumes of pure, warm air and insures solid comfort during even the coldest weather.

POSITIVELY HOLDS FIRE 48 HOURS

- TOP Large Urn Swinging Top of pleasing design. Pipe collar with draft slide. Eight inch cover lid on top.
- **DRUM** Outside drum rests in a slot at top of fire bowl and is not bolted—this allows the fire bowl to expand and contract which eliminates all warping of the steel drum.
- **DOORS** Large double door. Flat surfaces especially ground to absolute accuracy which guarantees a fitting that is positively air tight. Poker hole in center of door.
- FINISH The finish of the CRESCENT RADI-HEATER is unusually beautiful. All nickel parts are copper coated before being nickel plated—this insures their luster for the life of the stove.

A Heater You Will Be Proud Of

On the following pages you will find a detailed description of the **CRESCENT RADI-HEATER**

Lovely of line, perfectly finished, attractive from top to bottom—you will give the **CRESCENT RADI-HEATER** the place of honor in your home. Wholly in keeping with your home furnishings; designed with splendid taste—it combines unusual beauty with unusual service.









CRESCENT RADI-HEATER

Number	Fire Pot	Height	Weight	Code
16	16 in.	66 in.	360	Apollo
18	18 in.	68 in.	400	Apparel

Convenience and efficiency are combined in the Crescent Radi-Heater. Considering the splendid workmanship, high grade materials, superior construction, and beautiful finish—there is no better Heater to be had. This in addition to the big savings in coal insures the GREATEST VALUE, dollar for dollar, in the Crescent Radi-Heater.







ABOVE IS A SECTIONAL VIEW SHOWING THE SOUNDNESS OF CONSTRUCTION OF THE CRESCENT RADI-HEATER

We invite special attention to the above explanation of the passage of the cold air through the slots in the fire bowl. [This construction causes the cold air entering through the ash pit to flow evenly around the inside of the fire bowl, as well as in the center, causing even distribution of combustion in the fire pot.



Fire Bowl of Crescent Radi-Heater is GUARANTEED 10 YEARS

Such a guarantee as this has never before been offered by any stove manufacturer but we make it readily because we know the high quality of the materials and workmanship in the Crescent Radi-Heater.

FIRE BOWL

The Twentieth Century Fire Bowl of the Crescent Radi-Heater is the most important advance in stove construction that has been made in many years. Our 10 year guarantee is the best indication of the service you will receive.







NEW CRESCENT OAK

For Hard or Soft Coal. Nickeled on Base

Number	Fire Pot	Height with Urn	Weight	Collar	Code
14	14 inches	53½ inches	170	6-inch	Annul
16	16 inches	561/2 inches	210	6-inch	Anode
18	18 inches	$59\frac{1}{2}$ inches	230	6-inch	Anoint

Hard Coal Magazine for Numbers 16 and 18. Heavy polished Oak Stove Body Steel. Double Fire Bowl Ring, Center Draw and Shaking Grate. Nickeled parts hang loose. Ash Pan with each size. ELABORATELY NICKEL TRIMMED.

CAST IRON JACKETS FURNISHED ON NUMBERS 16 AND 18 WHEN WANTED.





NEW CRESCENT OAK

For Hard or Soft Coal. Plain

Number	Fire Pot	Height with Urn	Weight	Collar	Code
13	12 inches	47 inches	125	6-inch	Anon
15	14 inches	50 inches	150	6-inch	Anther
17	16 inches	55 inches	175	6-inch	Antic
19	18 inches	58 inches	215	6-inch	Antique

Hard Coal Magazine for Numbers 17 and 19. Heavy polished Oak Stove Body Steel. Double Fire Bowl Ring, Center Draw and Shaking Grate. Nickeled parts hang loose. Ash Pan with each size. A HEAVY AND SUBSTANTIAL HEATER.

CAST IRON JACKET FURNISHED ON NUMBERS 17 AND 19 WHEN WANTED.







LIBERTY CRESCENT OAK

For Hard or Soft Coal. Nickeled on Base

Number	Fire Pot	Height with Urn	Weight	Collar	Code
14	13 inches	48 inches	110	6-inch	Antler
16	15 inches	51 inches	140	6-inch	Anvil

Heavy polished Oak Stove Body Steel. Center Draw and Shaking Grate. Nickeled parts hang loose. Large Feed Door and Ash Pit Door. Ash Pan with each size.







LIBERTY CRESCENT OAK

For Hard or Soft Coal. Plain

Number	Fire Pot	Height with Urn	Weight	Collar	Code
11	$10\frac{1}{2}$ inches	43½ inches	60	6-inch	Anxious
13	$11\frac{1}{2}$ inches	$46\frac{1}{2}$ inches	75	6-inch	Aorist
15	13 inches	43 inches	95	6-inch	Apache
17	15 inches	51 inches	125	6-inch	Apart

Heavy polished Oak Stove Body Steel. Center Draw and Shaking Grate. Large Feed Door and Ash Pit Door. Ash Pan with each size.







NEW CRESCENT HOT BLAST

For Hard or Soft Coal

Number	Fire Pot	Height with Urn	Weight	Collar	Code
12	12 inches	46 inches	105 130	6-inch 6-inch	Apex Aphonic
1 4 16	14 inches 16 inches	48 inches 52 inches	170	6-inch	Apian
18	18 inches	55 inches	205	6-inch	Aplite

Extra heavy blue polished Steel Body. Solid Cast Linings above Fire Bowl. Shake and Draw Center Grate. Cast Bottom. Reversible Pipe Collar. Large Ash Pan. Loose Foot Rails. Large Pouch Feed Opening. Burns any grade of soft coal. Will hold fire for 36 hours or more without any attention.





VICTOR CANNON

For Hard or Soft Coal

Number	Fire Pot	Height	Weight	Collar	Code
116	14 inches	36 inches	140	6-inch	Applaud
118	$16\frac{1}{2}$ inches	41 inches	225	6-inch	Apply

Large Ash Pit and Feed Door. Center Draw and Shaking Grate. Fluted Fire Bowl.

DRUM FURNISHED WITH ANY SIZE







MOGUL CANNON

With Drum. For Hard or Soft Coal

Number 20

Fire Pot 20 inches Height 69 inches Weight 500 Collar 7-inch Code Appeal

Made in Six Sections, No Bolts, Can Be Easily Dismounted.







MOGUL CANNON

For Hard or Soft Coal

Number 20 Fire Pot 20 inches Height 49 inches Weight 485 Collar 7-inch Code Append

A very large, heavy and substantial Cannon Stove. Ball bearing center draw and shaking grate. Extra heavy fire bowl, large feed door. Check plate in top.







STAR CANNON

For Hard or Soft Coal

Number	Fire Pot	Height	Weight	Collar	Code
10	9¼ inches	23 inches	60	6-inch	Appoint
11	$10\frac{1}{2}$ inches	25 inches	4 65	6-inch 6-inch	Apprise Approve
12	11½ inches	27 inches 30 inches	80 95	6-inch	Apricot
13	$12\frac{1}{2}$ inches	oo menes	0.0		-

FLUTED FIRE BOWL. DUMP AND SHAKING GRATE.





TEXAS BOX STOVE For Wood Only

Number	Height	Length Wood	Cook Holes	Weight	Collar	Code
18	20 inches	18 inches	One 7-inch	60	6-inch	Arise
22	20 inches	22 inches	One 7-inch	70	6-inch	Armor
25	22 inches	25 inches	Two 7-inch	90	6-inch	Arnica
30	23 inches	30 inches	Two 8-inch	115	6-inch	Arose
34	24 inches	34 inches	Two 8-inch	135	6-inch	Array
36	26 inches	36 inches	Two 8-inch	160	6-inch	Arrest

A heavy substantial Box Stove, full measurements, rods on outside, swing top, large ash pit and feed door. Numbers 34 and 36 have cut sides.







CRESCENT KING
For Wood Only. Nickeled

Number	Height with Urn	Length Wood	Cooking Holes	Weight	Collar	Code
118	33 inches	18 inches	One 7-inch	70	6-inch	Apron
122	35 inches	22 inches	One 7-inch	85	6-inch	Apsis
125	37 inches	25 inches	Two 7-inch	90	6-inch	Aquila

Heavy Polished Blue Steel Body, Cast Bottom, Nickeled Swing Top, Loose Nickeled Foot Rails, Bolted Legs, Large Feed Door.







CRESCENT KING

For Wood Only. Plain

Number	Height	Length Wood	Cooking Holes	Weight	Collar	Code
118	23 inches	18 inches	One 7-inch	65	6-inch	Arabic
122	25 inches	22 inches	One 7-inch	80	6-inch	Arbiter
125	27 inches	25 inches	Two 7-inch	85	6-inch	Arbor

Heavy Polished Blue Steel Body, Cast Bottom, Swing Top, Bolted Legs, Large Feed Door.







CRESCENT QUEEN

For Wood Only. Nickeled

Number	Height with Ur	n Length Wood	Cooking Holes	Weight	Collar	Code
118	31 inches	18 inches	One 7-inch	65	6-inch	Arcade
122	33 inches	22 inches	One 7-inch	75	6-inch	Archer
125	35 inches	25 inches	Two 7-inch	80	6-inch	Arctic

Heavy Polished Blue Steel Body, cast bottom, nickeled swing top, loose nickeled foot rails. Bolted legs, large wood feed opening in top.







CRESCENT QUEEN For Wood Only. Plain

Number	Height	Length Wood	Cooking Holes	Weight	Collar	Code
118	21 inches	18 inches	One 7-inch	60	6-inch	Ardent
122	23 inches	22 inches	One 7-inch	70	6-inch	Areal
125	25 inches	25 inches	Two 7-inch	75	6-inch	Arena

Heavy Polished Blue Steel Body, Cast Bottom, Swing Top, Bolted Legs, Large Wood Feed Opening on Top.







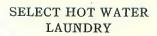
STAR AIRTIGHT HEATER

Blue Steel Body. Steel Lined

				O 11	0-1-
Number	Length Wood	Height with Urn	Shipping Weight	Collar	Code
18	16 inches	25 inches	15	6-inch	Argent
22	20 inches	31 inches	25	6-inch	Argol
26	24 inches	37 inches	30	6-inch	Argus

(126)





For Hard or Soft Coal

Number—A8-18

Height-27 inches

Top-22 x 22 inches

Cooking Holes — Four 8-inch

Net Weight—165 lbs.

Collar-6-inch

Code-Arroba

Hollow fire bowl, has wonderful water heating capacity, for use with pressure boiler. Large top, cast bottom, check plate in top. Heats all covers alike.

Recommended where a good supply of water is wanted and for all laundry purposes.

SELECT LAUNDRY For Hard or Soft Coal

Number—8-18

Height-25 inches

Top-22 x 22 inches

Cooking Holes—Four 8-inch

Net Weight-120 lbs.

Collar-6-inch

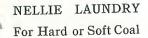
Code—Arrow

A heavy substantial Laundry Stove, large top and fire bowl. Center draw and shaking grate, cast bottom, check plate in top. Heats all covers alike.









Number-8

Height-24 inches

Top- $13\frac{1}{2}$ x 20 inches

Cooking Holes—Two 8-inch

Net Weight-70 lbs.

Collar-6-inch

Code-Arsenal

Irons heated by direct contact with fire bowl. Will heat eight irons. Cast Iron Bottom. Top will accommodate 8-inch wash boiler.

CLYDE LAUNDRY

For Hard or Soft Coal

Number-8

Height-28 inches

Top $-13\frac{1}{2}$ x 20 inches

Cooking Holes — Two 8-inch

Net Weight-65 lbs.

Collar—6-inch

Code—Artist

Cast Iron Bottom. Top will accommodate 8-inch wash boiler or eight sad irons.







CRESCENT 2-HOLE HOT WATER LAUNDRY

For Hard or Soft Coal

Number—188

Height—25 inches

Top— $11\frac{1}{2}$ x 21 inches

Cooking Holes—Two 8-inch

Net Weight-135 lbs.

Collar—6-inch

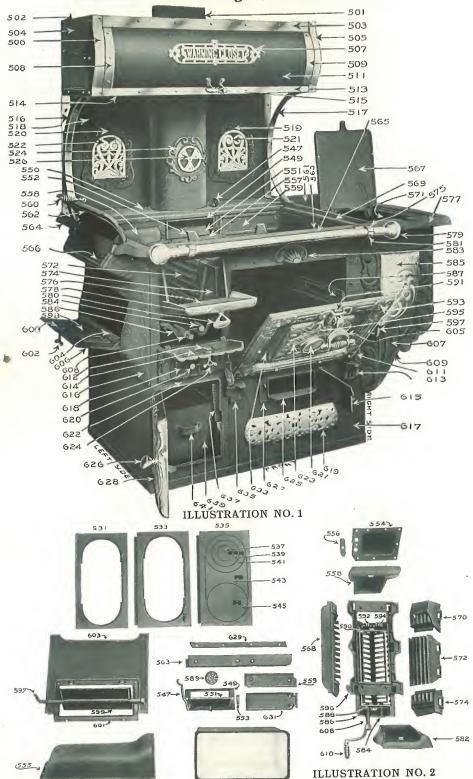
Code—Arval

Cast Iron Bottom. Top will accommodate 8-inch wash boiler or eight sad irons.





Steel or Cast Range (REPAIRS IN DETAIL)



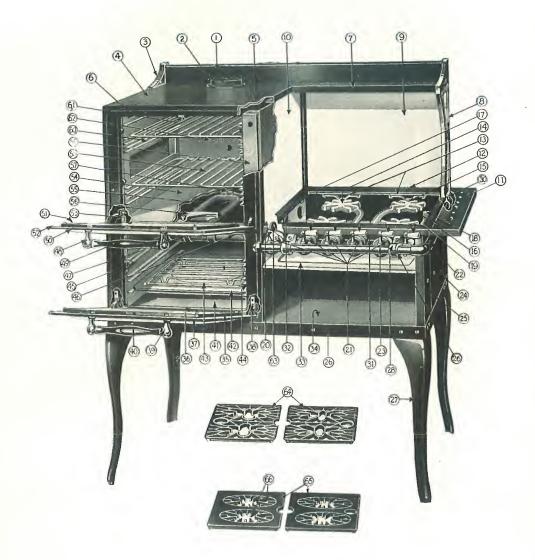




Steel or Cast Range REPAIRS IN DETAIL

Repa N	o. Name of Repair	rati		Rep	oai		ation
501	Warming closet collar joint of pipe		1	573		Copper reservoir tank	Vo. 2
502	Warming closet steel top plate*		ì	574			& 2
503	Warming closet nickeled top band		1	575		Top clamp for tube towel bar	1
504	Warming closet steel left side plate		1	576		Front feed door lining	i
505			1	577		Reservoir top frame	1
	Warming closet right side corner plate		1	578		Front feed door	1
506	Warming closet left side corner plate		1	579		Tube towel bar	1
507	Warming eloset door panel		l .	580		Front feed door handle	1
508	Warming closet left hinge strip		1	581 582		Bottom clamp for tube towel bar	1
509	Warming closet right hinge strip		1	583		Front end lining Oven door latch cateh	2
511	Warming closet door (steel)		1	584			1 1 & 2
513	Warming closet nickeled bottom band		1	585		Reservoir panel	1 00 2
514	Warming closet steel bottom plate*		1	586			& 2
515	Warming closet door handle		1	587		Right inside oven shelf rest	1
516	Warming closet left side bracket		1	588		Front duplex grate yoke (See also 590)	2
517	Warming closet right side bracket		1	589		Inside oven ventilator	2
518	Warming eloset steel back		1	590		Rear duplex grate yoke (See also 588)	2
519	Warming closet tea pot stand frame		1	591		Oven door main latch (only)	1
520	Warming closet tea pot stand frame		1	592 593		Long shank duplex grate cog	2
521	Warming closet tea pot stand (only)		1	594		Oven door frame Short shank duplex grate eog	1 2
522	Warming closet tea pot stand (only)		1	595		Oven door lateh case	1
524	Pipe damper frame		1	596		Lining rest	2
526	Pipe damper slide		1	597			& 2
531	Key plate without flange		2	598		Left side draft door slide	1
533	Key plate with flange		2	599		Reservoir main damper	2
535			2	600		Latch for turnbuckle for left side draft	
537	Key plate with flange			201		door	1
	Center cover of sectional cover		2	601 602		Reservoir damper frame	2
539	Middle ring of sectional cover		2	603		Turnbuckle for left side draft door	1
541	Outside ring of sectional cover		2	()()()		Right side of stove for reservoir at-	2
543	Short center		2	604		Left side draft door hinge	1
545	Cover		2	605		Oven door handle	1
547	Baking damper handle	1 &	: 2	606		Left side draft door	1
549	Baking damper frame	1 &	: 2	607		Front outside casing of reservoir	1
550	Collar top		1	60,8		Long shank section of duplex grate 1	& 2
551	Main baking damper	1 &	: 2	609		Extreme bottom of reservoir *	1
552	Center rest		1	610 611		Grate erank	2
553	Baking damper clamp		2			Top section of right oven door hinge	1
554	Extension fire box		2	612		Latch for turnbuckle for front grate	
555	Smoke box		2	613			1
556	Extension fire box cap		2	010		Bottom section of right oven door hinge	1
557	Top oven plate		1	614		Front grate door	1
558		1 &				Clean out door	1
559	Rear body protecting strip	1 &		616		Left side frame	1
560	Wire drop knob	1 (1	617		Front of steel body	
561	Rear reservoir cover		1	618		Front grate door slide	1
562	Pouch feed door			619			1
563			1			Front bottom panel	1
000	Front body protecting strip (Position indicated in No. 1)		2	620		Slide knob for front grate door	1
564	Left side top		1	621		Oven thermometer	1
565	Front top		1	622		Front frame	1
566			1	623		Oven door panel	1
500	In some ranges this casting is separate and is called "pouch feed lining", while			624		Turnbuckle for front grate door	1
	III Other ranges the left fire lining (1).			625		Inside clean out door	1
	lustration No. 568) extends up into the pouch and the extra "pouch feed lin-			626		Ash pit door handle	1
	pouch and the extra "pouch feed lin- ing" is omitted			627		Clean out door frame	1
567	Front reservoir cover		1	628		Ash pit door	1
568			1	629		Bottom oven brace	2
569	Left fire lining		2	631		Bottom flue strip	2
509	Right side top (State whether stove			633		Steel lining for oven door	1
570	has reservoir or not)		1	635		Left oven door hinge	1
571	Rear section of right fire lining		2	637		Oven door spring	1
04.1	Right outside casing of reservoir (When reservoir tank is removed)		1	639		Ash pan	1
572		1 8	-	641			1
	and the same	1 (0.11		Ash pan handle	1

^{*} Position indicated by arrow, but casting cannot be seen.



Crescent Box Cabinet Gas Range

ON YOUR ORDER FOR REPAIRS STATE WHETHER FOR "RIGHT" OR "LEFT" OVEN RANGE. ILLUSTRATION IS A "LEFT" OVEN RANGE.

Number will be found on end of range opposite oven under side shelf. ALWAYS BE SURE TO GIVE NUMBER AND INITIALS WHEN ORDERING REPAIRS.

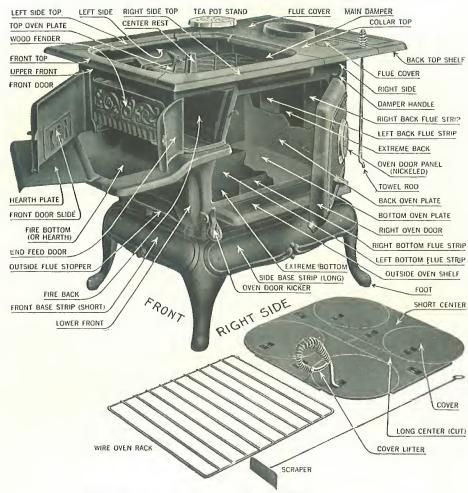


- 1 Back Guard
- 2 Pipe Collar
- 3 Back Guard Corner
- 4 Oven Top
- 5 Top Flue Lining
- 6 Main Front Frame
- 7 Top Shelf
- 8 Shelf Bracket
- 9 Splasher Back
- 10 Oven Splasher
- 11 Side Shelf
- 12 Cooking Top Frame
- 13 Rear Burner Hangers
- 14 Long Burner-Left
- 15 Long Burner-Right
- 16 Giant Burner
- 17 Short Burner
- 18 Simmer Burner
- 19 Top Burner Valves
- 20 Oven Burner Valve
- 21 Mixer Covers
- 22 Manifold Pipe-Rear Extension
- 23 Front Manifold Pipe
- 24 Combustion Chamber End
- 25 Corner Post
- 26 Bottom Band
- 27 Leg
- 28 Manifold Cap—Top
- 29 Manifold Hanger-Top
- 30 Rear Manifold Hanger
- 31 Front Burner Hanger
- 32 Front Burner Hanger Lug
- 33 Dirt Tray

- 34 Combustion Chamber Bottom
- 35 Broiler Door Frame
- 36 Broiler Door Lining
- 37 Broiler Door Cushion Panel
- 38 Broiler Door Bumper Spring
- 39 Broiler Door Handle Post
- 40 Broiler Door Handle
- 41 Broiler Bottom
- 42 Broiler Pan
- 43 Broiler Rack
- 44 Right Side Lining-Broiler
- 45 Left Side Lining—Broiler
- 46 Oven Burner Goose Neck
- 47 Oven Burner Hanger-Front
- 48 Oven Door Handle Post
- 49 Oven Door Handle
- 50 Oven Door Cushion Panel
- 51 Oven Door Lining
- 52 Oven Door Frame
- 53 Oven Door Spring
- 54 Oven Bottom
- 55 Oven Burner
- 56 Oven Burner Lighter
- 57 Oven Burner Hanger—Rear
- 58 Oven Rack
- 59 Right Side Lining-Oven
- 60 Left Side Lining-Oven
- 61 Oven Door Catch
- 62 Back Flue Lining
- 63 Goose Neck Collar
- 64 Open Key Plates
- 65 Closed Key Plates
- 66 Open Grids for Closed Top

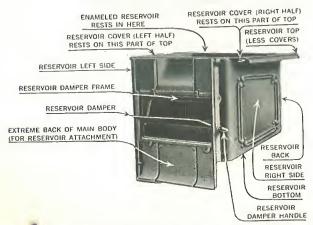






Cast Iron Bracket Reservoir

REPAIRS IN DETAIL

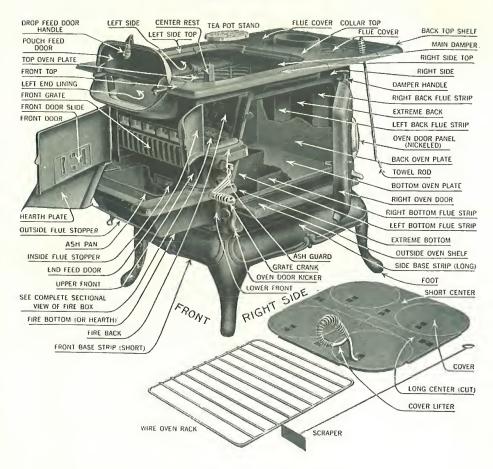


RESERVOIR EQUIPPED WITH COPPER CONTACT TANK, HAS NO DAMPER.
TANK RESTS DIRECTLY AGAINST MAIN BACK OF STOVE OR RANGE.

Cast Iron Coal Cook Stove

(With Fire Bottom or Hearth)

REPAIRS IN DETAIL



RULES FOR ORDERING REPAIRS

For Stove or Range with Fire Bottom (or Hearth)

Use the illustration on this page only for ordering repairs when your cook stove or range has a FIRE BOTTOM (or hearth).

If your stove or range hasn't a fire bottom (or hearth) then be governed according to illustrations and names of casting as shown on pages 130 and 131 of this catalogue.

HOW TO FACE A STOVE

The part of the stove which has the Fire Bottom (or hearth) is termed "FRONT", as shown on illustrations. That part of the stove to the Right is then termed "RIGHT SIDE". By following the above described rules, you will be able to designate any part of the stove or range without fear of being misunderstood.

HOW TO ORDER REPAIRS

Our customers will enable us to promptly fill their orders for repairs by clearly stating:

NAME OF THE REPAIR (as per repair cut)

NAME OF STOVE OR RANGE

NUMBER OF STOVE OR RANGE

NAME OF STOVE OR RANGE is shown on Oven Door, Clean-out Door, Feed Door or left end of stove.

NUMBER OF STOVE OR RANGE is on cooking top near stove pipe collar or on Feed Door.

RANGE REPAIR LIST

When designating RIGHT or LEFT, take position facing the oven door, which is called the front of the range. Locate piece wanted on sectional drawing by number. Find same number on LIST OF PARTS, which gives you the correct name.

COOK STOVE REPAIR LIST

When designating RIGHT or LEFT, take position facing the Fire Bottom (or hearth) which is called the front of the stove.

ORDER BY NAME AND NUMBER AND BE SURE TO GIVE US THE FULL NAME AND NUMBER FOUND ON THE STOVE FOR WHICH REPAIRS ARE WANTED. If unable to give name and number of part needed, make a rough sketch of same.

When ordering repairs for Gas Ranges and Combination Ranges, state whether MANUFACTURED OR NATURAL GAS IS USED.

